



FATS, OILS AND GREASE FACT SHEET

GREASE CONTROL & DISPOSAL REQUIREMENTS FOR FOOD SERVICE FACILITIES Municipal Code 13.06

Fats, Oils and Grease, or FOG, enter our sewer system with wastewater from washing dishes and cleaning equipment and floors. When the grease hardens, it blocks the inside of sewer pipes, causing wastewater to overflow onto the street and into our ocean, lagoons and beaches. FOG can also enter our storm drain system if it is spilled onto streets or washed off outside.

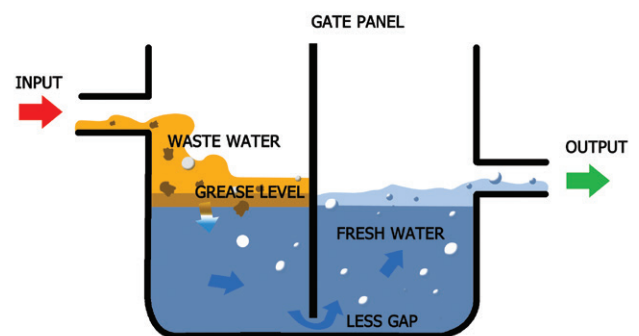
Food facilities are required to participate in the City of Carlsbad's Grease Control Program to prevent these serious issues. Learn more about best management practices and program resources available to help you to prevent costly repairs and spills below.



FOOD SERVICE FACILITY REQUIREMENTS

Grease Control Devices

Install a grease control device and keep it clean. The device must be installed during construction of new facilities, transfers of ownership or remodeling of existing facilities. If your facility is found to cause impacts to the sewer system, you are required to either install a new grease control device or upgrade the current device. During inspections, you must provide three years' worth of maintenance receipts for both barrel and grease control devices.



GREASE CONTROL DEVICE BASIC OPERATION



Staff Training

Train new employees on FOG best management practices and provide existing employees with a refresher course twice a year. All new employees are required to watch the FOG best management practices training video on the city's YouTube channel and review the instructional poster provided by the city, which must be hung in your facility's kitchen. Keep training records on-site.



FOG Best Management Practices



Scrape and wipe dishes, pots and pans with a paper towel or spatula into a trash can before washing.



Designate a receptacle for grease or a storage container for FOG, and show your staff where it is located.



Clean floor mats in a mop sink or other designated area and dump wastewater from mopping floors into a mop sink. Do not clean mats outside.



Use dry methods, such as absorbent materials and a broom or a disposable rag to dispose of FOG spills.



Clean hoods and hood filters frequently to keep them in good operating condition.



Install screens over all food process areas, sinks and drains so that food does not cause interceptor maintenance problems. Check and clean screens regularly.



Report large spills that are outside to the City's Wastewater Division at 760-438-2722, so they can address it appropriately.

Remember, the owner/operator of the food service facility is ultimately responsible for compliance with the ordinance and Municipal Code.

If you have questions or concerns, contact the City of Carlsbad Wastewater Division at 760-438-2722. For additional FOG resources, visit www.carlsbadca.gov/fog.

